A proper new Booke of Cookery.

Declaring what maner of meates be best in season for al times of the yeare, and how they ought to be dressed, & serued at the Table, both for flesh dayes and Fish daies.

With a new addition, very necessary for al them that delight in Cookery.

1575.

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MVSEVM BRITANNICVM

A nother way to draw out any Thorne, Stubb or Iron in any places. ~

Take the gall of a hogge, beane flowers, Lavender and Bacon grease & myngle these well sogeth and fry them well and lay the same to the place greved luke warme use it everye day till it be come fourth and hole.

A nother way to draw out a Thorne ~

Take barke of Haw=thorne tree and stampe it well in a morter with redd wyne, and seeth ym well for a longe tyme and then take it and laye it playster wise to the place soe gribed as hott as the patient may suffer it and it will take away the swel=linge and ranck linge of it ~~then~~ and then the thorne will come fourth. ffinis

Gitell Smyth

The Booke of cookery.

BRawne is beſt from a fortenight before Mighelmas till Lent. Beife and Bakon is good all times, the yere. Mutton is good at all times, but from Eaſter to midſommer it is wourſt. A fat Pigge is euer in ſeaſon. A goſe is wourſt in midſommer moone, and beſt in ſtubble time, but whē they be yonge Greene Geeſe, than they be beſt. Veale is beſt in January and Februarye and all other times good.

Lambe and young Kidde is beſt betwene Chriſtmaſt and Lent, and good from Eaſter to whitſontide. Kyd is euer good. Hennes be good at all tymes but beſt from Nouember to lent. Fat Capons be euer in ſeaſon. Peacockes be euer good: but when they be young and of a good ſtature, they be as good as feſantes, and ſo be young groncis. Sinettes bee beſt betweene all Halowen day and Lent. A Mallard is good after a froſte, till Candelmas, ſo is a

Teale and other wyld foule that swimmeth. A woodcocke is best from Octobre to lent, and so be all others bydes, as Ousels, and Thrushes, Robins, and such other, Yearōs, Curlewes, Crane, Bittoure, Bussarde, be at all tymes good, but best in winter, Fesants, Patriche and Raile, be euer good, but best when they bee taken with a Hauke. Quayle and Larkes be euer in season Connyes be euer good, but best from Octobre to lent. A gelded Deare whether hee be fallow or red, is euer in season. A Pollard is speciall good in Maye at midsommer he is a Buck, and very good tyll Holy Rode daye before Myghelmas, so likewise in a stagge, but he is principall in May. A barren Doe is best in winter. A pricket and a sorell syster is euer in season, chickens be euer good and so be pigeons if they be yonge.

Hereafter followeth the order of meats how they must be serued at the Table wt their sauces for flesh dayes at dinner.

The

The first course.

Potage or stewed broth.
Boylde meat or stewed meate.
Chyckens and baken,
Powdered biefe.
Pies.
Gwse.
Pigge.
Rosted Béefe.
Rosted Veale.
Custarde.

The second course.

Rosted Lambe.
Rosted Capons.
Rosted Connies.
Chickens.
Pehennes.
Baken Venyson. Tarte.

The seruice at Supper.

Potage or Sewe.
A Salette.
A pygges Petitoes.
Powderd biefe fryed.
A shoulder of mutton or a breft.

Veale.
Lambe.
Custarde.

The second course.

Capons rosted.
Conyes rosted.
Chickins rosted.
Pigeons rosted
Larkes rosted.
A pye of Pygeons or Chickens.
Baked venison.
Tarte

The seruice at Dinner.

Brawne and mustarde.
Capons stued in whit broth.
A pestle of venison vpon brues.
A chine of Beife, and a breast of Mutton boylde.
Chuets of pyes of fine mutton.
Thre græne gæse in a dish, sorel sauce for a stuble gose, mustard and vineger.
After Alhalowne day a swan.

Sauce chadell.

A Pigge.
A double ribbe of bieke rosted, sauce Pepper and vineger.

A loyne

A loyne of beale, or a breast: sauce D'
Halfe a lambe or kid. (renges.
Two Capons rosted: sauce wine & salt
ale and salt, except it be vpon soppes.
Two pasties of salow deere in a dishe.
A custard.
A dishe of Leaches.

The second course.

Jelly.
Pecoke. Sauce. Wine and salt.
Two conyes or halfe a dosen rabbets.
Sauce mustard and sugar.
Halfe a dosen Chickens vpon Sorell
soppes.
Halfe a dosen pigeons.
Malarde. } Sauce, mustarde
Teale. } and vinegar.
Gulles. }
Storke. }
Heronsew. }
Crane. }
Curlew. } Sauce galantine.
Bittour. }
Bustarde. }
Fesand. Sauce, water and salte,

with oynions slyced.
Halfe a dosin wodcoks, sauce mustarde and sugar.
Halfe a dosin partriges.
Halfe a dosin rayls, Sauced as the Fesantes.
A dosin of quayles.
A dyshe of Larkes.
Two pasties of red Déere in a Dyshe.
Tarte.
Gensbread.
Fritters.

Service for fysh dayes.

Butter
A sallet with hard Egges.
Potage of sand Eles and Lampernes,
Red hearring, gréene broyled, strawed vpon.
White hearring.
Lynge, } Mustarde.
Haburdyn.
Salt Salmon minced. Sauce.
Mustard and vineger, and a lyttle Suger.

Powdred

Powdred Conger. } Sauce Vineger.
Shadde. }
Makerell. }
Whiting. Sauce with the liuer, and Mustard.
Playce, Sauce, sorrell, or wine and salte, or mustard, or vineger.
Thornebacke. Sauce, Lyuer, and Mustard, pepper, and salte strawed vpon, after it is brused.
Freshe Cod. Sauce, Grenesauce.
Base.
Mullet.
Eeles vpon soppes.
Roche vpon soppes.
Perche.
Pike in pikesauce.
Trout vpon soppes.
Tench in gelly or in grettel. Custard.

The second course.

Flounders or stokes in Pikesaeue.
Fresh Salmon. }
Fresh Conger. }
Brette. } Sauce, vineger.
Turbutte. }
Holybutte. }

Breme vpon soppes.
Carpe vpon soppes.
Soles or any other fishe fryed.
Rosted Eeles. (Sauce the dripping.
Rosted Lampurs.
Rosted Porpos. Sauce galentine.
Fresh Sturgeon.
Creuyle.
Crabbe. Sauce vineger.
Shrimpes.
Baked Lamprey.
Tarte. Chese.
Fygges. Raysins.
Apples. Peares.
Almons blaunced.

To dresse a Crabbe.

FIrst take away all the legges and the heades & then take all the fishe out of the shell, and make the shell as cleane as yee can, and put the meat into a dishe, & butter it vpon a chafing dishe of coales, and put thereto Cinnamon and sugar, and a litle vyneger, and when yee haue chafed it, and seasoned it, then put the meate into the shell a-

gaine

gaine, and bruse the heades, & set them vpon the dish side, and serue it.

To make a stued broth for Capons, mutton, biefe, or other hotte meate, and also a broth for all maner of freshe fishe.

TAke halfe a handful of rosemary and asmuche of time, and binde it on a bundel with threde after it is washen, and put it in the pot, after that the pot is cleane scammed, and let it boyle a whyle, then cut soppes of white bread, and put them in a greate charger, and put on the same scalding brothe, and when it is soken inoughe, strayne it through a strayner, with a quantytie of wine or good ale, so that it be not to tarte, and when it is strayned, poure it in a potte, and then put in your raysins and prunes, and so let them boyle till the meate be inough. If the brothe bee to swete, put in the more wine, or els a litle vineger.

To make Pyes.

Pyes of Mutton or biefe, must be fine

fine minced and seasoned with Pepper and salte, and a lyttle Saffron to colour it, suet or marrow a good quantytye a lyttle vyneger, prunes, great raisings, and dates, take the fatteste of the broth of poudred biefe, and if you will haue paste royall, take butter and yolkes of egges, & so temper the flower to make the Paste.

To bake Venison.

Take nothinge but Pepper and salte, but lette it haue ynoughe, and if the Venyson be leane, Larde it through with baken.

To roste Venison.

Rosted Venison must haue Veniger suger, and Cinnamom, and butter boyled vpon a chafingdish with coles, but the sauce may not be to tarte, and then lay the Venison vpon the sauce.

Chickens vpon soppes.

Take sorell sauce a good quantytie, and put in Cinnamom and suger, and let it boyle, and poure it vpon the soppes, and then lay on the chickens.

A pike

A pikesauce for a pike, Breeme, perch, Roche, Carp, Eeles, Flookes, and all manner of Brokefish.

Take a Posy of rosemarye and time, and binde them together, and put in also a quantytie of percely not bound, and put into the Caudron of water, salte and yest, and the hearbes, and let them boyle a prety while, then put in the fish and a good quantytye of butter, and let them boyle a good season, and you shall haue good Pikesauce.

For all these fishes aboue wrytten if they must be broyled, take sauce for them, butter, Pepper, and venuiger, and boyle it vpon a chafingdish, and than lay the broyled fish vpon the dishe: but for Eeles and fresh Salmon nothinge but Pepper and vineger ouer boyled. And also if you will fry them, you must take a good quantity of persly, after the fishe is fryed, put in the Persly into the fryinge pan, and let it frie in the butter, and take it vp, and put it on the fried fishe, and fried playce, whitinge, and suche o-

ther

ther fiſhe except Eeles, freſh Salmon, Conger, whiche bee neuer fried, but baken, broyled, roſted, or ſodden,

To make a Cuſtard.

A Cuſtarde the coffin muſt be firſte hardened in the ouen, and then take a quarte of Creame, and fyue or ſix yolkes of egges, and beat them well together: and put them into the creame, and put in ſugar & ſmall rayſins and dates, and put into the Coffin butter, or els marrow, but on the fiſhe dayes put in butter.

Hereafter followeth a newe Booke of Cokery

To make cleare Ieally.

Take two calues fœte and a ſhoulder of Veale, and ſet it vpon the fyre in a fayre pot with a gallon of water, and a galon of claret wine, then let it boyle tyl it be Jelly, and then take it vp, and ſtraine it, and put thereto Cinnamon, ginger and ſuger, and a litle turneſole to colour it after your diſcretion.

To make a diſhefull of Snowe.

Take

Take a pottel of ſweéte thick creame and the white of viij. egges, and beate them altogether with a ſpone, then put them in your creame, and a ſaucer full of roſe water, and a diſhe full of ſuger withall, then take a ſtycke and make it cleane, and then cutte it in the ende foure ſquare, and therwith beat all the aforeſaide things together, and euer as it riſeth, take it of, and put it into a Collander, this done, take an apple and ſet it in the middes of it, and a thicke buſh of Roſmary, and ſet it in the middes of the platter, then caſt your ſnowe vpon the Roſemarye, and fyll your platter therwith. And if you haue wafers, caſt ſome in withall, & thus ſerue them forth.

To fry Beanes.

Take your beanes and boyle them, & put them into a frying pan with a diſh of butter, & one or two oynions, and ſo let them frye till they be browne al together, then caſt a litle ſalt vpon them, and then ſerue them forth.

To make panpuffe.

Take the stuffe of stocke fritters, and for his paste take a quantitie of ale, and a little yest and suger, Mace and Safrō, then beat it on a chafingedishe, and put it to your flower, with the yolk of a rawe egge, so after this maner make vp your paste.

To make blewe manger.

Take a Capon and cut out the braune of him aliue, and parboyle the braune tyll the flesshe come from the bone, and then dry hym as dry as you can, in a fayre cloths, then take a payre of Cardes and carde him as small as is possible, and then take a pottell of milke and a pottell of Creame, and halfe a pounde of Rye flower, and your Carded brawen of the Capon, and put all into a panne, and stir it all together, and set it vpon the fyre, and whan it beginnnth to boyle, put therto halfe a pound of beaten suger, and a Saucer full of rose water, and so let it boyle tyll it be very thycke, then put it into a char,

a charger till it bee colde, and then ye may slice it as you doe Leache, and so serue it.

To make pies of greene Apples.

Take your Apples and pare them cleane, and coze thē as ye wil a quince then make your coffin after this manner, take a litle fayze water, and halfe a dishe of butter, and a litle Saffron, and set all this vpon a chafindishe, tyll it bee hote, than temper your flower with this sayd licour, and the white of two egges, & also make your coffin and season your Apples with Cinamon, Ginger and Sugar inough. Then put them into your coffin, and laye halfe a dish of butter aboue them, and so close your coffin, and bake them.

To bake Chickins in like paste.

Take your chickens & season thē with a litle ginger & salt, and so put thē into your coffin, & so put in them barberies grapes, oz goseberies, & halfe a dish of butter, so close them vp, & set thē in the ouen, & when they are baken, take the

yolkes of vi. egges, and a dishful of verivyce, and drawe them through a strainer, and set them vpon a chafingedyshe, then drawe your baken chikens, and put therto this forsayd egges and verivyce and thus serue them hotte.

To bake pigeons in short paste as you make to your baken Apples.

Season your Pigeons with Pepper, Saffron, Cloues and Mace, with verivyce and salt, then put them into your paste, and so close them vp, and bake them, they will bake in halfe an houre, then take them forth, and if ye thinke them dry, take a litle verivyce and butter, and put to them, and so serue them.

To make Vautes.

Take the kidney of Veale, and parboyle it till it be tender, then take and chop it small with the yolkes of three or foure Egges, than season it with dates small cut, small raysins, ginger, Suger, Cinnamon, saffron, and a litle salt, and for the paste to lay it in, take a dozyn of Egges both the white and the

yolkes

yolkes, and beate them well altogether then take butter and put into a fryinge pan, and frye them as thinne as a Pancake, then lay your stuffe therin, and so frye them together in a panne, and cast suger and ginger vpon it, and so serue it forth.

¶ To make Pescoddes.

Take marrow bones, and pull the marrowe oute of them, and cut it in two partes, then season it with Suger, cinnamon, ginger, and a litle salte, and make your paste as fine as ye can, and as short and thine as ye can, then frys them in swete suet, and cast vpon them a litle Cinnamon and Ginger, and so serue them at the Table.

¶ To make stockfritures.

Take the same stuffe that you take to a baut, and that same paste ye take for Pescods, and ye may frye them or els bake them.

¶ To stewe Trypes.

Take a pinte of claret wine, and set it vpon the fyre, and cut your Trypes

in small peces, and thereto put in a good quantity of Cinnamom and ginger, and also a sliced Onion or twaine, and so let them boyle halfe an houre, & then serue them vpon soppes.

To make a pye of Aloes.

Take a leg of Mutton, and cut it in thin slices, and for stuffinge of the same take persely, time, and sauery, and chop them small, then temper amonge them three or foure yolkes of hard egs chopte small, and small raisins, dates, cut with mace and a litle salt, then lay all these in the slekes, and then rolle them together. This done make your pye, and lay all these therin, than season them with a little suger and cinnamom, saffron, and salte, then cast vpon them the yolkes of three or foure hard egges, and cut dates with smal raisins, so close your pye, and bake him. Then for a Syrop for it take tosted bread, and a litle claretwine, and strain them thyn together, and put therto a litle Suger, Sinnamom, and Ginger, and put it into your pye, and

then

then serue it forth.

¶ To make short paste for a Tarte.

Take fine flower, a litle faire water, & a dish of sweete butter, & a litle saffron, and the yolkes of two egges, & make it thin and as tender as ye may.

¶ To make a tarte of Beanes.

Take beanes and boyle them tender in faire water, then take them out and breake them in a morter, and strayne them with the yolkes of foure egges, curde made of milke, then season it vp with Suger and halfe a dishe of butter, and a litle cinnamon, and bake it.

¶ To make a tarte of Goseberies.

Take Goseberies and parboyle them in white wine, claret or ale, and boyle withall a litle white bread, then take them vp and drawe them through a strayner as thicke as you can, with the yolkes of fiue Eggs, then season it vp with Suger, halfe a dishe of butter, to bake it.

¶ To bake a Tarte of Medlars.

Take medlars when they be rotten, &

 braye

braye them with the yolkes of .iiii. Eggs, then seasō it vp with suger and cinnamō and swete butter, and so bake it.

¶ To make a Tart of Damsons.

Take Damsons and boyle them in wyne, eyther red or claret, and put therto a dosin of peares, or els white bread to make them stuffe withall, then drawe them vp with the yolkes of six Egges, and sweete butter, and so bake it.

¶ To make a Tarte of Bourage Flowers.

Take Borage flowers and parboile them tender, then strayne them with the yolkes of thre or foure egges and sweete curdes, or els take thre or foure apples, and parboyle withall, and strain them with swete butter, and a little sugar, and so bake it.

¶ To make a Tart of Marygoldes, prim roses, or Cowslips.

Take the same stuffe to every of the that you doe to the Tarte of Bourage and the same seasoning.

¶ To make a Tart of Strawberies.

Take

Take and ſtrain them with the yolke[s] of foure Egges, and a litle white bꝛead grated, then ſeaſon it vp with Suger, and ſwete butter, and ſo bake it.

¶ To make a Tart of Cheries.

Take all thinge that ye do to the Tart of damſons, ſo ẏ ye put no peres therto.

¶ To make a Tart of Spinage.

Take Spinage and parboyle it tender, then take it vp, and wꝛing out ẏ water cleane, and chop it very ſmall, and ſet it vpon the fire with ſweete butter in a frying pan, and ſenſon it, and ſet it in a platter to cole, than fill vp your Tarte and ſo bake it.

¶ To make a Tart of Cheeſe.

Take harde Cheſe and cut it in ſlices, and pare it, then lay it in fayꝛe water, oꝛ in ſweete mylke, the ſpace of thꝛee houres, then take it vp, and bꝛeak it in a moꝛter till it be ſmall, then dꝛaw it vp thꝛough a ſtrayner, with the yolkes of ſix egges, and ſeaſon it vp with Suger and ſweete butter, and ſo bake it.

To make a ſtewe after the guyſe of

beyond the Sea.

Take a pottle of faire water, and as much wine, and a brest of mutton chopt in pieces, then set it on the fier, and scom it cleane, and put thereto a dishe full of sliced oynions, and a quantity of Cinnamom, ginger, cloues, and mace, with salt and stewe them altogether, and then serue them with soppes.

To make egges in mone shine.

Take a dishe of role water, and a dishe full of suger, and set them vpon a chafingdish, and let thē boile, then take the yolkes of 8. or 9. egges newlaid, and put them therto, euery one from other, and so let them harden a little, and so after this maner serue them forth, and cast a little Cinnamon and suger.

To make an Appelmoise.

Take a dosyn apples, and either rosse or boyle them, and drawe them thorowe a Stayner, and the yolkes of thre or foure egges withall, and as ye straine them, temper them with thre or foure sponefull of damaske water, if ye

if ye will, then take and season it with suger and halfe a dish of swéete butter, & boyle thē vpō a chafingdish in a plater, & cast bisbets or cinnamon and Ginger, vpon them, and so serue them forth.

¶ To fry tripes.

Take your tripes, and cut them in smal pieces, and put them into a pan, and put therto an oynion or two, and a dishe of swete buter, and let them fry till they be brown, and then take thē out & set them vpon a chafingdish, and put therto a litle verivyce and ginger, and serue it.

¶ To make a tart of Prunes.

Take Prunes and set them vp on a chafer with a litle red wine, and put therto a manchet and let them boyle together then draw them through a strainer, with the yolkes of .iiii. egges, and season it with suger, and so bake it.

¶ To make a couer Tarte after the Frenche fashion.

Take a pint of creme and ỹ yolkes of .v. egs, and beat them altogether, and put therto halfe a dish of swéete butter, and suger

ſuger, and boyl them till they be thicke, then take them vp and coole them in a platter, and make a couple of cakes of fine paſte, and lay your ſtuffe in one of them, and couer it with the other, and cut the vent aboue, and ſo bake it.

¶ To ſtew Capon in whitebroth.

Take foure or .v. biefe bones to make your brothe, then take them out when they are ſodden, & ſtrain ỹ broth into an other pot, thẽ put in your capons whole with roſemary, & put them into the pot and let them ſtew, and after they haue boiled a while, put in whole mace bound in a white cloth, and a handfull or twain of whole perſly, and whole prunes, & let them boile well, and at the takinge vp, put to a litle verjuyce & ſalt, & ſo ſtraw thẽ vpon ſoppes, and the marrowbones about, and the marrow laide hole about them, and ſo ſerue them forth.

¶ For Guſſet, that may be an other potage.

Take the broth of the ſame Capons, and put it in a faire chafer, then take a dozin or ſixten egges, and ſtere them all toge-

together white and all, then grate a farthing white lofe as small as ye can, and mince it with the egges altogether, and put thereto salte, and a good quantitye of Saffron, and or ye put in your egges, put into your broth time, Savery, marierom, and persely small chopped, and when ye are ready to your dinner, set the chafer vpon the fier with the broth, and let it boyle a little, and put in your egges, and stere it vp well for quailing the lesse. The lesse boyling it hath, the more tender it will be, and then serue it forth two or three vpon a dishe,

¶ To make a white brothe.

Take a necke of Mutton and fayre water, and set it vpon the fire, and scum it cleane, and let it boyle halfe awaye, then take forth of the broth two ladels full, and put it in a platter, then chop two handfuls of parsely not to small, and let it boyle with the Mutton, then take twelue Egges, and the sayde two ladels full of broth and verjuice, & strain them

them altogether, then season your broth with salt, and a litle before you go to diner, put al these to your Mutton, and stere it well for quayluge, and serue it forth with soppes.

An other broth with long wortes.

Take mutton and fayre water, and let them boile vpon the fire, and then take lettuce or spinege, and put thereto, and if ye list to boyle therewith two or three chickens, and put thereto salt & verjuyce after your discreation and serue them forth, the flesh vnder, the herbes aboue.

To make a fray at night.

Take chickens heds, liuers, gyserues, winges and fete, chop them in peeces, of halfe an inch long, and boyle them altogether, and when the broth is almoste soden away, chop a litle parcely and put therto with verjuce, and halfe a dishe of butter, and so let them boyle, and let it be tart inough, and serue it in.

To make Seyves.

Take a rumpe of Biefe, and let it boyle an houre or two, and put thereto agreat

a great quantitye of Colewortes, and let them boyle together thræ houres, then put to thē a couple of stock Doues or teales, Feland, patriche, or suche other wild soules, and let thē boyle all together, then season them with Salte, and serue them forth.

To make Porraie

Take a capon or a hen, and either biefe or Mutton to make the brothe swæte withall, and boyle them all together till they be very tender, then take the capon or Hen out of the pot & take out all his bones, and bray him in a morter, with ii. pounde of Almondes ouer blaunched, then with the brothe of your Capon or Hen straine them metely thick, thē put it in a little potte, and season it with a little Suger, Saunders, Cloues, Mace, and small raisins, so boile him and serue him vpon soppes.

To stew bones or gristles of Biefe.

Take gristles of biefe, and stew them as tender as ye can, fire houres so that there be no broth leste that shall serue

you

you as that tyme, than put a good bundel of rosemary in a large linnen cloth and a good quantitye of Mace in another cloth, and boyle them altogether, then wringe out the iuyce of the Rosemary and mace, vpon the flesh and season it with salt, and so serue him.

¶ For to stewe Mutton.

Take a necke of Mutton and a brest to make the broth strong, and then scum it cleane, and when it hath boyled a while, take part of the broth, and put it into another pot, and put thereto a pound of raisins, and let them boyle till they bee tender, then strayne a little bread with the Raisins and the broth all together, then chop time, sauerye, and Persly with other small hearbes, and put into the Mutton, then put in the strayned Raysins with whole prunes, cloues and mace, Pepper, Saffron and a little salt, and if ye list, ye may stew a Chicken withall, or els sparrowes, or such other little byrdes.

¶ To stew steckes of Mutton.

Take

Take a legge of Mutton, and cut it in small slices, and put it in a chafer, and put therto a pottell of ale: and scum it cleane, then put therto.viii.oz.viii.oynions thinne sliced, and after they haue boyled one houre put thereto a dishe of swéete butter, and so let them boyle tyll they be tender, and then put thereto a litle Pepper and salt.

¶ For to make wardens in conserue.

Fyrst make the syrope in this wise, take a quarte of good Rumney, and put a pint of clarified honye, a pounde or a halfe of Suger, and mingle all those together ouer the fire till tyme they sethe and then set it to cole. And this is a good Syrup for manye thinges, and will be kept for a yeare or two. Then take thy Warden and scrape cleane awaye the barke, but pare them not, and seth them in good redde Wyne, so that they be well soked and tender that the Wine be neare hand soked into them, then take and strayne them through be a cloth

a clothe, or through a strayner into a vessell, then put to them of this syrope aforesayde till it be almost filled, and then cast in the pouders, as fine caney, Cinnamon, Pouder of Ginger, and sugre, and put it in bores, and kepe it if thou wilt, and make thy strope as thou wilt worke in quantitie, as if thou wilt worke twenty wardens or more, or lesse, as by experience.

FINIS.

BRITISH MUSEUM